

John B Sauvignon Blanc 2019

This This Sauvignon Blanc expresses flavours of lemon zest, grapefruit and tropical fruits on the nose which follows through on the palate. The pallet also reveals a hint of minerality and a well balancing acidity resulting in a zesty, long-lasting aftertaste. A fresh, fruity dry wine for everyday enjoyment. Blanc expresses flavours of lemon zest, grapefruit and tropical fruits on the nose which follows through on the pallet. The pallet also reveals a hint of minerality and a well balancing acidity resulting in a zesty, long-lasting aftertaste. A fresh, fruity dry wine for everyday enjoyment.

A perfect partner for any seafood, salads and light meals. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! Serve chilled (7-10°C)

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : **alc** : 11.82 % vol **rs** : 4.3 g/l **pH** : 3.04 **ta** : 7.0 g/l **va** : 0.46 g/l **so2** : 98 mg/l **fso2** : 26 mg/l

type : White **style** : Dry **body** : Light **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Screwcap

2015 Ultra Wine Challenge - Silver

2015 Michelangelo Awards - Silver

ageing : Immediate enjoyment.

in the vineyard : The vines are mostly planted on southeast facing slopes in rich limy soil. They are all trellised and under micro irrigation and were established from 1983 to 1999.

about the harvest: The Sauvignon Blanc grapes are picked in different stages of ripeness in order to capture the green, grassy flavours of the earlier, "greener" fruit and then later the more tropical flavours of the ripe fruit.

in the cellar : In the cellar the clean juice are inoculated with a special cultivated wine yeast and cold fermented in stainless steel tanks between 13 and 15°C till dry. After fermentation the wine is left on the fine lees for as long as possible before bottling.